



Poggio Anima

2023

'ASMODEUS'

Nero d'Avola | Sicilia - Italy



ORGANIC



VEGAN

Stats

Grapes: 100% Nero d'Avola
Vineyard: Caltanissetta
Vine Age: 21-years-old
Soil Type: Volcanic sand & clay
Viticulture: Practicing organic
Fermentation: Inoculated – stainless-steel (100% de-stemmed)
Skin Contact: 14 days
Aging: 2 months in 2nd use French and American oak barrels
Alcohol: 13.5%
pH: 3.78
Total Acidity: 5.35 g/L
Total SO2: 106 ppm
Total Production: 3,300 cases
UPC: 8009720634252

About

In the Book of Tobias, an ancient Hebrew text, Asmodeus is the Demon of Lust. It is said that when Cain killed Abel, Adam and Eve separated for 130 years. During this time, Adam was tempted by Naamah and Lillith, two demons of prostitution. Asmodeus is the offspring of the relationship between Naamah and Adam. Of all of the Italian varieties, Nero d'Avola is as lustful and pleasurable as it gets. Rich, peppery and opulent. It has many of the same characteristics of Syrah and is the most important grape of Sicily. The vineyard is located in central Sicily, in the province of Caltanissetta, at about 1,600 feet above sea level. The altitude, together with the distance from the sea ensures great condition for ripening the Nero d'Avola. The vines are planted south facing following the vertical trellis system on sandy and clay rich soil using guyot pruning. The 2023 growing season was challenging and rainy, with some mildew attacks, but carefully opening up the canopy helped alleviate disease pressure.

After a much needed few hours in a refrigerated space, the grapes were de-stemmed and cold soaked on the skins for two weeks with frequent délestage. A gentle pressing to stainless steel tank followed where they were vinified.

Tasting Note

Deep garnet with aromas of ripe plums, black pepper, and tobacco. A medium-plus body balances candied berry sweetness and acidity, finishing with a hint of licorice and smooth yet firm tannins.